

THE PERFECT MATCH

THE POSTMASTER SUITE

WALES V ITALY
14TH MARCH 2026

THE PARKGATE
HOTEL

FROM SIDE PLATES TO PITCHSIDE IN JUST A FEW STEPS

Starter

Confit Corn Fed Chicken Terrine

Apple and fig chutney, onion farmhouse loaf
(W,S,D,E)

Main

Slow Cooked Pork Belly

*Spring onion and chorizo champ, pearl barley roasted
vegetable tian, Welsh cider jus*
(SD,W,D)

Dessert

Malted Milk Tiramisu Bar

Dark chocolate, crème anglaise
(V,D,W,E,SD,S)

Please advise us of any food allergies. Whilst every care is taken, we cannot guarantee that our kitchens are an allergen free environment, nor can we guarantee the processes used by our ingredient manufacturers.

Gluten Allergy: (B) Barley, (O) Oats, (R) Rye, (SP) Spelt, (W) Wheat

Nut (Tree Nut) Allergy: (A) Almonds, (BN) Brazil nuts, (CN) Cashew nuts, (H) Hazelnuts, (PS) Pistachios, (PN) Pecan nuts, (WN) Walnuts

Other Allergy: (C) Celery, (CR) Crustaceans, (D) Dairy/milk, (E) Eggs, (F) Fish, (L) Lupin, (M) Molluscs, (MU) Mustard, (P) Peanuts, (SE) Sesame seeds, (S) Soya, (SD) Sulphur dioxide

Lifestyle: 🌿 Plant-based, (V) Vegetarian